LE PIZZE

Margherita verace 15/20
San marzano sauce. bufala mozzare cheese & basil

Melanzana 16/22
San marzano sauce, mozzarella, bufala mozarella & eggplant, tomatoes & basil

Napoletana 15/20
San marzano sauce, garlic, fresh oregano, anchovies & capers (no cheese)

Campana 17/23
San marzano sauce, mozzareita bufala mozzarella & parmesan cheese, prosciutto di parma & arugula

Diavola 17/24
San marzano sauce, mozzarella pecorino & parmesan cheese spicy sausage, peperoncino olive oil & basil

Capricciosa 17/23
San marzano sauce fresh mozzarella & Parmesan cheese, ham artichokes, black olives & basil

Vegetariana 16/23
San maržano sauce, mozzarella & parmesan cheese, eggplant, tomatoes, mushrooms, onions olives & basil

Calzone napoletano $23.0
San Marzano sauce, mozzarella ricotta & permesan cheese, salami & basil

LE ZUPPE

Zuppa di lenticchie e patate con sedano $13.0
Lentil with potatoes celery, carrots & fresh herts

Zuppa di mare $16.0
Camarimussen band, cams & semp in light omacoth

PRIMI PIATTI

Risotto al frutti di mare $26.0
Arbono risotto, clams, mussels, calamari, fresh parsley & cherry tomatoes

Risotto con melanzana, pancetta e pinoli $24.0
Arbano rotto, eggplant, pancetta roasted pine nuts in creamy parmesan cheese

Linguine allo scoglio con pomodorini $24.0
Linguine, clams, mussels & calaman with pancetta & cherry tomatoes in white wine sauce

Pappardelle alla boscaiola in vellutata di funghi $26.0
Fresh pappardelle with italian sausage and creamy mushroom sauce with fresh ba

Tonnarelli al nero di seppia con gamberi, prosciutto e rucola $29.0
Tonrureti in squid ink, creamy shrimp sauce, crunchy prosciutto sauce served with arugula & cherry tomatoes

Penne alla Siciliana $24.0
Paccher with pomodoro sauce eggplant, smoked mozzarella, cherry tomatoes & fresh battl

Gnocchi di patate al gorgonzola $24.0
Potatoe gnocchi with creamy gorgonzola sauce & parmesan cheese

Lasagna Emiliana $23.0
Homemade lasagna with bolognese meat sauce, mozzarella & parmigiano cheese

Pollo Saltimbocca alla salvia con capellini al limone $29.0
Pan-soared chicken breast with prosciutto, sage provolone in a wine sauce & creamy citric capellini

Churrasco in salsa verde con risotto di melanzane e pancetta $29.0
Skirt steak12oz in chimichur sauce served with eggplant & pancetta risotto

Tagliata di manzo al Barbera con yuca fritta in salsa caraibica $49.0
New york steak burbera wine reduction, cassava fries & local mojo sauce

Cotoletta di vitello gratinata con provolone e risotto allo zafferano $35.0
Dreaded veal chop & graun provolone cheese with saffron alsotto

Trancio di tonno del mediterraneo con salsa di capperi e pomodorini $33.0
Grilled mediterranman tuna steak rubbedin spices & paprika served with capers cherry tomatoes sauce & melanzana salad

PIZZA BIANCA

Quattro formaggi 17/24
Mozzarella cheese, atlago, ricotta parmesan & goat cheese

Romana 17/24
Porchetta mozzarella & parmesan cheese sliced potatoes het rosemary & organ

Foccacia bread $14.0
Artisanal pizza bread with fresh rosemary & freon cheese

LE INSALATE

Insalata di Cesare $16.0
Romaine salad red onions and anchovy dressing served with tomato marmalade, parmesan cheese & bruschetta Polo 10 Camarones 12 Churrasco 15

Insalata Melanzana $15.0
Mixed green sadwan carros egranted on feto cheese served with citrus vinaigrette & bruschetta

Insalata pomodori, mozzarella e melenzane $16.0
Tomato salad marinated aubergines fresh mozzarella red onion in besl pesto and balsamic reduction

Insalata Caprese $17.0
Tomato salad, mozzarella di bufala, fresh basil, balsamic reduction

GLI APERITIVI

Affettati $28.0
Cheeseboard with prosciutto olives, arugula salad, and baked ponino

Crocchette di Patate $13.0
Potato croquettes stuffed with fresh mozzarella, gorgonzola cheese served with chorizo marmalade

Crochette di Salmone in crema di zafferano $13.0
House-made salmon croquettes served with saffron aioll

Mozzarella in carrozza $13.0
Golden-breaded mozzarella in "fior di latte" marinanra sauce & tomato mrmalad

Polipa Paprica, patate e arugula $26.0
Spanish octopus wan soices, potatoes sea salt & paprika oil

Timballo di melenzane in vellutata di funghi $21.0
Lightly breaded eggplant with mozzarell pomodato sauce & basil in creamy mushroom sauce

Carpaccio di Bresaola $22.0
Dry cured sliced meat with arugula, capers, truffle of shaved parmesan cheese & bruschetta

Carpaccio di tonno con capperi e rucola $22.0
Thin sliced sushi tuna with capes, onions Inmates Parmesan cheese & arugula served with bruschetta & truffie oil

Frittura del Golfo $19.0
Breaded Cataman rings fishinuggets with matinara sauce